

FRATELLI DEGANI

AZIENDA AGRICOLA



RECIOTO DELLA VALPOLICELLA DOCG

Recioto has an ancient tradition in Verona, made by the vinification of selected bunches. Its name derives from “recie”, i.e. the upper part of a bunch that once was chosen for the production of this wine. After the harvest, the grapes are laid to dry for at least 4 months, losing 40% of their weight. The fermentation temperature ranges from 18° to 22° C. The wine is then refined in stainless steel tanks for 6 months.

Classification

Sweet red wine

Analytical data

Alcohol content 13,00 %; total acidity 6,00 g/l

Conservation

If stored at uniform temperature of 14-15° C, laid and away from light sources, the wine maintains its characteristics unaltered for 10 years.

Organoleptic assessment

This wine has a complex structure, purple colour, characteristic perfume with a velvety and harmonic taste .

Serving method

Serve at temperature of 16-17° C and uncork the bottle at least one hour before serving.

Food

Recommended with dry cakes or biscuits (sbrisolona, cantucci or zaletti – typical regional products) and with bitter chocolate. Another remarkable combination, even if of different nature, is to serve it with blue-veined cheese, strong cheese as well as the Italian “mostarda” (sweet and spicy fruit pickles).

5% ALTRE

30% RONDINELLA

40% CORVINA

25% CORVINONE